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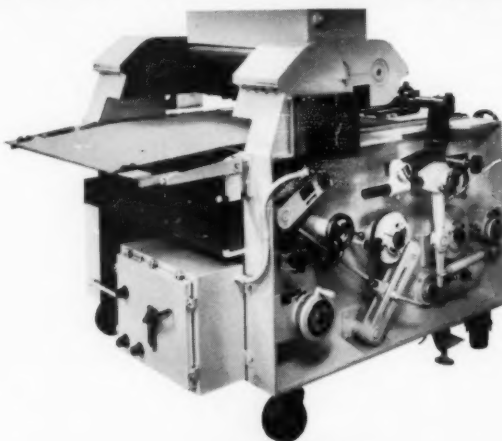
For those of you who find it difficult to believe all of our claims about the Werner/Lehara Extruder's product versatility, we rounded up samples of every confectionery item we know of now being made on this machine. And then took the picture you just glanced at. If you take a second look, you'll see what we mean. Fudge. Caramel. Neugat. Divinity. Soft creams. Marshmallow. Coconut. Bar goods. Caramel nut clusters. All it required to produce them was a few simple adjustments and/or a quick die



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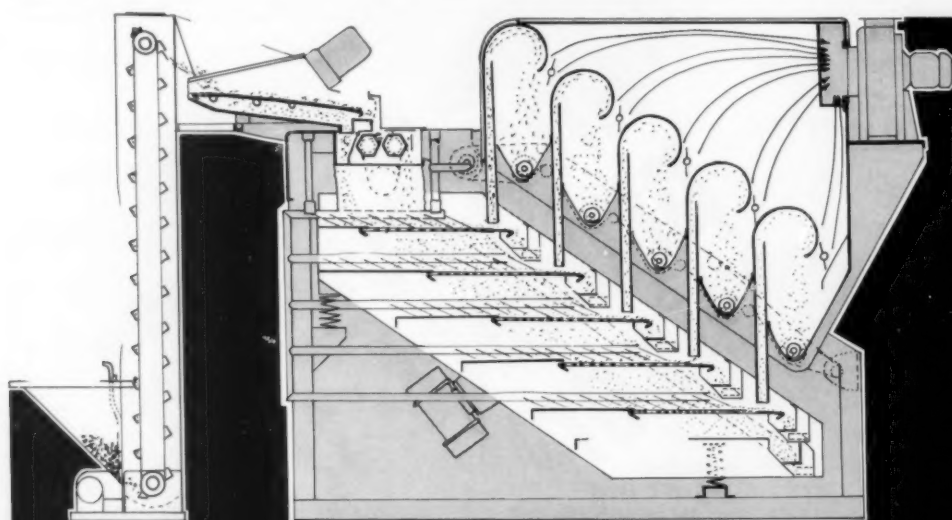
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